

INSTRUCTIONS FOR THE USE AND CARE



ZANUSSI

**MIXED FUEL
COOKER
ZCM 5000**

Appliance class 2 sub class 1 and class 1

WARNINGS

It is most important that this instruction Book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

INSTALLATION

- Any installation work must be undertaken by a competent, authorised installer in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant codes of practice. In the U.K. C.O.R.G.I. registered installers (including regions of British Gas) undertake the work to safe and satisfactory standards.
- This appliance is designed to be used only with natural gas.
- All gas appliances require adequate ventilation. Failure to provide this could result in a lack of oxygen. Your installer will advise you if you are in any doubt.
- Any electrical work required to install the appliance should be carried out by a qualified or competent person.
- It is dangerous to alter the specifications or modify the product in any way.
- Always ensure that the oven vent which is located in the centre at the back of the hob is left unobstructed to ensure correct ventilation of the oven cavity.
- After using the cooker, the glass lid fitted **MUST NOT** be closed until the hob and oven are completely cold. If you lower the glass lid when the hob or oven are still hot or warm, the glass may shatter and could cause injury.
- Always remove any spillage from the surface of the cover before removal or opening (if applicable), and the appliance should be allowed to cool before replacing or closing the cover.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- Never line any part of the oven with aluminium foil.
- Unstable or misshapen pans should not be used on the burner as unstable pans can cause an accident by tipping or spillage.
- Easy clean liners should never be cleaned with any detergent other than soapy water (see cleaning instructions).

CHILD SAFETY

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Cookers become very hot with use, and retain their heat for a long period after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

USE

- Always ensure that the control knobs are in the "off" position when not in use.
- The lid is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.
- Ensure that shelves are put in place in the correct way (see instructions).
- The storage drawer beneath the oven may become hot whilst the oven is in use, only oven-proof dishes should be stored in the drawer and care should be taken when removing any items. Do not store combustible materials in the drawer.
- Before any maintenance or cleaning work is carried out on the appliance, always remove the plug from the wall socket.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

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WARNING

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

Important

Where the cooker is fitted with a lid, the lid must be completely raised before the cooker will function.



ELECTRIC OVEN DOOR KIT

Our appliances are approved according to the European Safety Standards (CE). For a better children protection from heat coming from the oven door it is advisable to use an accessory easily applicable to the appliance. This accessory is available by our Service Centres, and can be requested stating the number of PRODUCT N° shown on the working platelet. The assembly instructions are included in the accessory.



This appliance complies with the following **E.E.C. Directives**:

- 73/23 - 90/683 (Low Voltage Directive);
 - 89/336 (Electromagnetic Compatibility Directive);
 - 90/396 (Gas Appliances Directive);
 - 93/68 (General Directives)
- and subsequent modifications.

CLASS APPLIANCE: 2 sub class 1 and class 1
APPLIANCE CATEGORY: I 2H
APPLIANCE GAS SUPPLY: Natural gas G20 20mbar

MANUFACTURER: ELECTROLUX ZANUSSI ELETTRODOMESTICI S.p.A.
Viale Bologna, 298
47100 FORLÌ (Italy)

These instructions are only for the countries stated by the nation
mark printed on the front cover of this instruction book.

INSTALLATION

It is mandatory that all operations required for the installation be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.
The relevant instructions are to be found in the special book for the installer.

When, the oven is first installed

Once the cooker has been installed it is important to remove the protective materials which were put on in the factory. Switch the oven control to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells. Read the handbook before installing and using this unit.

TECHNICAL DATA

Model Number: **ZCM 5000**

Dimensions

Height	900 mm
Depth	600 mm
Width	495 mm
Oven Capacity	1,7 cu. ft

Hob

Rear left heat area	(R) 3,0 kW
Front left heat area	(N) 2,0 kW
Rear right heat area	(N) 2,0 kW
Front right heat area	(S) 1,0 kW
Maximum power absorbed	8,0 kW

N = Normal burner

R = Rapid burner

S = Simmer burner

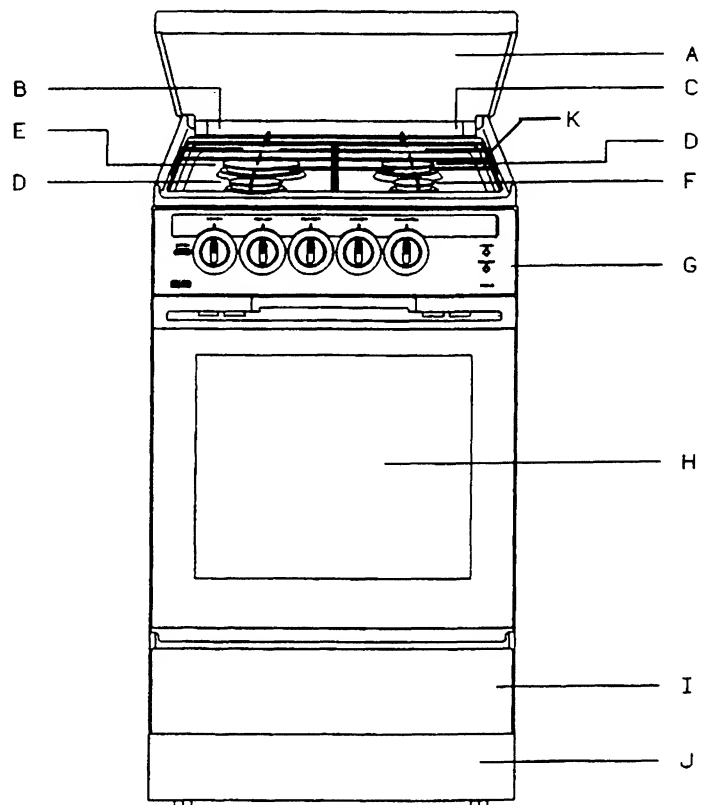
Oven

Grill element rating	2.0 kW
Convection oven element rating	2.0 kW
Oven lamp	15 W
Convection fan rating	30 W
Maximum power absorbed	2,045 kW
Power supply (50 Hz)	240 V
Total power (Gas + Electric)	10,195 kW

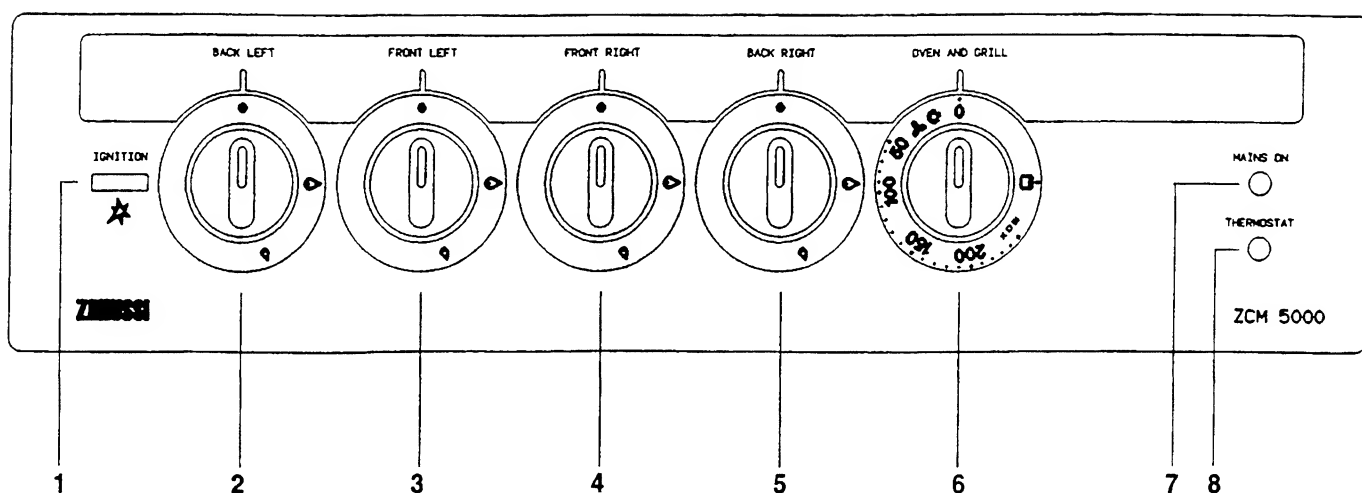
TYPE OF GAS	CHARACTERISTICS	BURNER	RAPID		NORMAL		SIMMER	
		POSITION	MAX	MIN	MAX	MIN	MAX	MIN
NATURAL GAS 20 mbar	GROSS HEAT : VÁLUE 37.78 MJ/ m ³	NOMINAL THERMAL POWER kW	3,0	0,65	2,0	0,45	1,0	0,33
		NOMINAL FLOW POWER lt/h 15°C	286	57	190	38	95	28
		NOZZLE REFERENCE 1/100 mm	119	Adjusted	96	Adjusted	70	Adjusted

GENERAL FEATURES

- A. Glass lid
- B. Safety cut off
- C. Electrical cut off
- D. Semi-rapid burner
- E. Rapid burner
- F. Auxiliary burner
- G. Control panel
- H. Oven door
- I. Removable drawer
- L. Front panel
- J. Base
- K. Semi-rapid burner



CONTROL PANEL

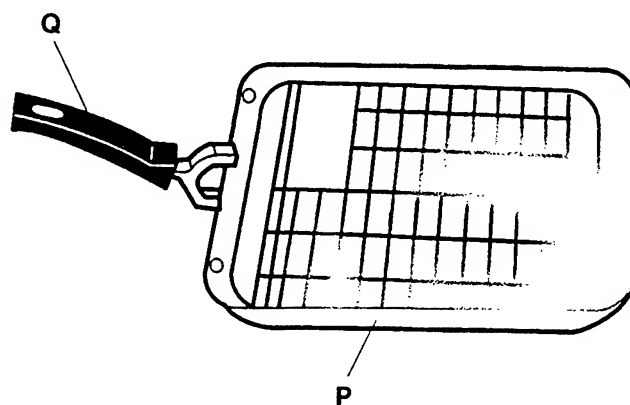


1. Ignition button
2. Left back burner knob
3. Left front burner knob
4. Right front burner knob

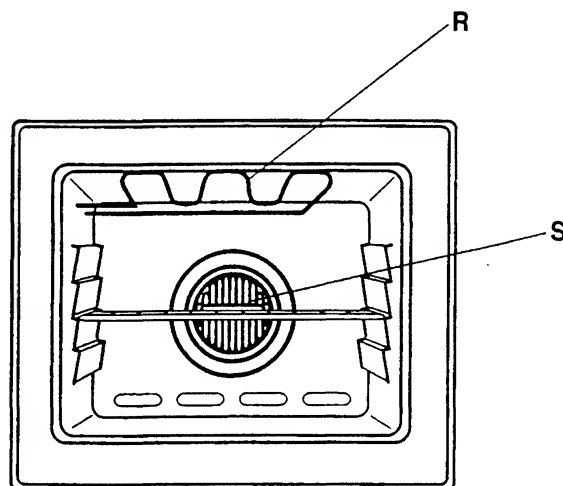
5. Right back burner knob
6. Oven/grill knob
7. Mains-on light
8. Thermostat control light

OVEN

- P. Grill/roasting pan
Q. Removable handle



- R. Grill
S. Fan



GAS HOB

The lid must be in the raised position for any part of the cooker to function.

To light a worktop burner

Ensure the lid is raised, depress the ignition pushbutton on the fascia panel. While holding the pushbutton in, push in and turn the relevant knob (Fig. 1) to the large flame symbol which corresponds to the maximum setting.

Once the burner is alight, adjust the flame as required. The smaller flame symbol is a simmer setting.

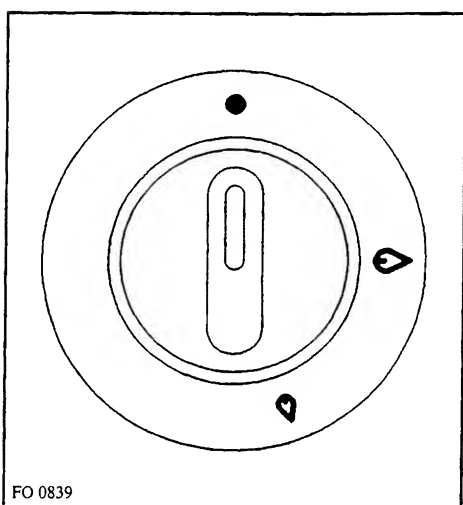


Fig. 1

Important

If a burner should be accidentally extinguished, turn the control knob to the off position and leave for at least 1 minute, before attempting to relight the burner.

Ensure the room where the appliance is installed is well ventilated. This will assist in reducing condensation, which is produced by the cooking process.

Care should be taken when frying food in hot oil or fat as any overheated splashes could easily flare up.

It is important that pans with a base fitting the size of the burner are used so that the flame does not spread beyond the bottom of the pan. (See table of containers).

Table of containers to be used
(flat bottom only)

Burner	Ø Min. (mm)	Ø Max (mm)
Rapid	160	260
Normal	120	220
Simmer	80	160

Gas safety cut off

Your cooker is fitted with a gas safety cut-off device which is activated when the lid is lowered. This cuts the gas supply to the hob, and prevents the lid being lowered onto the burners when they are still on. The gas supply to the hob must be restored manually by depressing the pushbutton on the rear left hand corner of the hob surface.

There are two important points to remember.

Firstly the lid must be in the raised position for the gas hob to function.

Secondly, you must remember to return all the controls to the "off" position when you have finished using the cooker. ***If you have left the oven on, when the lid is raised, it will automatically come on again.***

If you manually restore the gas supply and any of the burner controls have not been returned to their "off" positions, gas will escape.

Should you find the switch not functioning correctly, contact your local authorised Zanussi Service Centre.

OVEN CONTROLS

Oven Control Knob (Fig. 2)

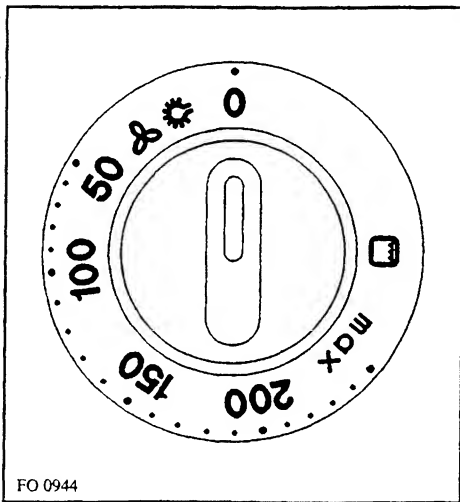


Fig. 2

DEFROST

Defrost setting (NB This is NOT a cooking setting). This setting is intended to assist in the thawing of frozen foods (see page 12). Turn the control knob clockwise to select the fan symbol.

COOK

By turning the oven control knob clockwise, you select the cooking temperature.

Temperature selection starts at 50°C and is marked in 10°C increments up to Maximum, where the temperature at the centre of the oven will reach approximately 250°C. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The temperature light will come on and remain on until the oven has reached the correct setting, then it will cycle on and off, with the thermostat showing how the temperature is being maintained. During cooking, the oven door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

Electrical safety cut-off switch

Do not tamper with or attempt to adjust the electrical safety cut-off switch. Any adjustment must be made by a QUALIFIED electrician. **The switch is designed to prevent the oven being turned on.**

Tampering with the switch may enable the heat to be turned on with the glass lid in the down position. The heat would cause the glass lid to shatter which could result in injury.

Should you find the switch not functioning correctly, contact your local authorised Zanussi Service Centre.

GRILL

To switch on the grill, turn the oven control knob to GRILL.

Foods to be grilled should be placed on the wire trivet in the grill pan. The trivet can be positioned either way up to give the required distance from the element. Place the grill pan on a shelf placed on runner position 3 or 4.

IMPORTANT

The grill cannot be used at the same time as the oven. The oven door must be closed when grilling and the grill pan handle removed from the pan.

Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot as well as reducing the performance, efficiency and economy of the grill.

Caution

The appliance must NEVER be left unattended whilst grilling.

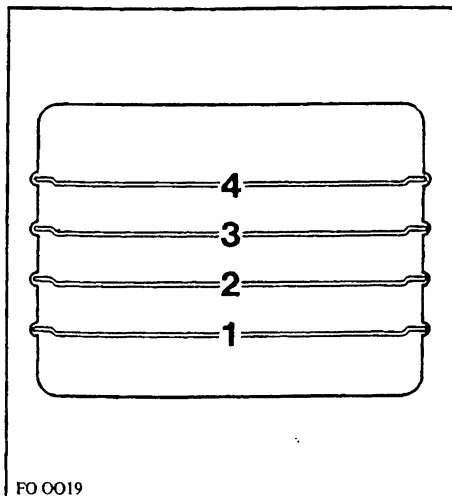


Fig. 3

Storage Drawer

The storage drawer is located underneath the oven cavity. During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer. Oven accessories such as baking sheets will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.

USING THE FAN OVEN

This is a fan oven system of cooking

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via the top, base and sides of the back panel. The advantages of cooking with this function are:

Faster Preheating

Because the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, e.g. bread, pastries, scones, souffles, etc., best results are achieved if the oven is preheated first.

Lower Temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the charts or remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

Even Heating for Baking

The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual.

There is no mixing of flavours between dishes (see Fig. 4).

Additional shelves may be purchased from your local Zanussi Service Centre.

IMPORTANT: The oven shelf must be positioned as shown in Fig. 4.

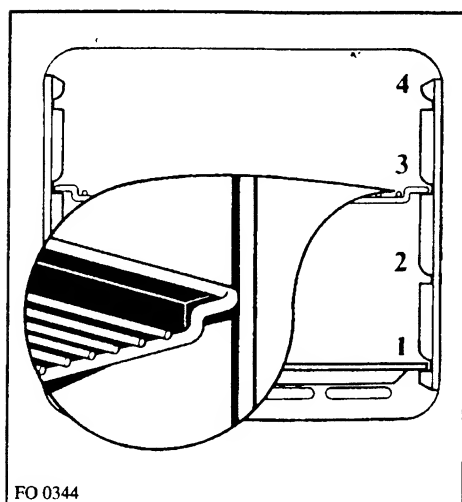


Fig. 4

HINTS AND TIPS

Runner positions are not critical, but make sure the shelves are evenly spread to allow the hot air to circulate evenly.

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow slightly longer cooking time.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food. Non critical dishes such as casseroles may be placed directly on the oven floor when additional space is required.

When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not all necessarily be ready together.

The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

OVEN COOKING CHART

Food to be cooked	Quantity kg	Recommended level (starting from bottom)	Temperature °C	Time in minutes
Cakes				
* Mixture in mould		1-3	170	20-60
* Puff pastry, base		1-3	180	30
* Mixture with rising agent		1-3	170	50-60
* Small cakes		1-3	160	20-30
* Victoria sandwich		1-3	170	25-35
* Scones		1-3	200	10-20
* Bread		2	180	40-60
Meat				
Veal	1	2	180	60-80
Beef	1	2	180	70-80
Pork	1	2	180	70-90
Chicken	1-1,5	2	180	60-90
Chopped turkey	1,5	2	180	120-140
Duck	1-1,5	2	180	120-140
Stews				
Beef stew	1	2	160	120-140
Veal stew	1	2	160	110-130
Fish				
Dried cod, cod, sole	1	1-3	180	20-30
Wrasse, sargo	1	1-3	180	40-60
Oysters	-	1-3	180	20-30
* Soufflè (sweet or savory)	0,75	1-3	180	40-60
* Pizza	0,5	1-3	220	20-30

Notes

1. For the items marked with an asterisk (*) the oven must be preheated.
2. When cooking in different positions, the levels indicated between brackets, in the table are recommended.
3. Times refer to when cooking in one position only. When cooking in more than one position at a time, increase cooking time by 5-10 minutes.
4. When cooking roasts of beef, veal, pork or duck which have been rolled or contain bones, eventually increase cooking time by 20 minutes.

Only experience will enable you to determine the proper settings for your personal cooking needs.

The temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements.

HINTS AND TIPS

Food to be cooked	Quantity in kg.	Recommendend level	Temperature °C	Time in minutes
Chicken	0,5	3 or 4	MAX	for each side
Sausages	0,6	4	MAX	10 for each side
Chops	0,6	4	MAX	8 for each side
Toast	n. 4	3	MAX	2-3 for each side

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat the food inside them:

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

Defrosting

The defrosting function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- Small or thin pieces of fish fillet or peeled prawns, mince, liver and thin chops will defrost in 1-2 hours. Ensure that they are cooked or refrigerated immediately after defrosting to maintain good food hygiene.
- Place the food to be defrosted in a single layer and turn over half way through the defrosting process, where possible.
- Joints of meat or poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING**. A 1.5 kg/3lb oven-ready chicken will thaw in approximately 5 hours. The giblets must be removed as soon as possible during the thawing process.
- Only joints of meat and poultry up to 2kg/4lb in weight are suitable for defrosting in this way.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

- Take care to follow the basic rules for hygiene when handling fresh, frozen, raw and cooked foods.

GRILLING

IMPORTANT

All grilling is carried out with the oven door closed and the grill pan handle removed from the pan.

Thermostat:

- Place the grid in the high or low position in the grill pan.
- Lightly oil the food if desired and place on the grill pan trivet.
- Preheat the grill element for 2-3 minutes if required.
- Slide in the grill pan on an oven shelf at a suitable distance from the grill element. The thinner the meat, the closer it should be placed in order to be browned.
- When one side is browned, turn the meat over without piercing it to avoid losing juices.
- During cooking, adjust the shelf position as necessary.

NOTE:

For safety in use, the grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.

COOKING GUIDE

Cooking time depends on the thickness of the meat and not on its weight.

Type of food	Mins per side
Bacon rashers	2 - 5
Chicken joints	15 - 20
Gammon rashers	5 - 8
Lamb chops	6 - 12
Pork chops	10 - 15
Sausages (turning as required)	10 - 12
Steaks (average thickness)	Rare 3 - 6
	Medium 6 - 10
	Well done 8 - 12
Toast	1 - 1½

CLEANING THE COOKER

Cleaning your gas hob

The hob is best cleaned whilst still warm, as any spills from cooking will be removed more easily than if left to cool. Wipe the hob and pan supports with a soft cloth soaked in warm detergent water. Do not use abrasive scourers or steel wool. For more stubborn marks a mild scouring cream may be used, but care must be taken not to scratch the enamelled surface of the hob.

Glass Panel

This should be cleaned with a soft cloth soaked in warm detergent water. Do not use abrasive scourers or steel wool.

Oven Shelves

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm detergent water after each use. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Oven lamp replacement

Disconnect the appliance. Unscrew the lamp and substitute it with another suitable for higher temperature (300°C) having the following characteristics:

Tension:	240V (50Hz)
Power:	15W
Convection:	E14

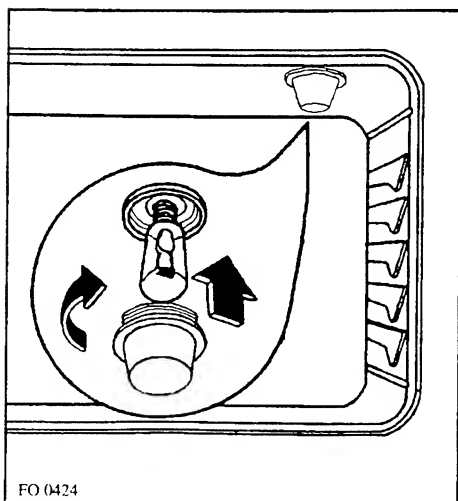


Fig. 5

Removing/Replacing The Oven Door (Fig. 6)

Warning:

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

1. Open the door completely so that it is in the horizontal position.
2. Raise the two bars.
3. Raise the door halfway.
4. At this stage clasp the two hinges on either side of the door together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

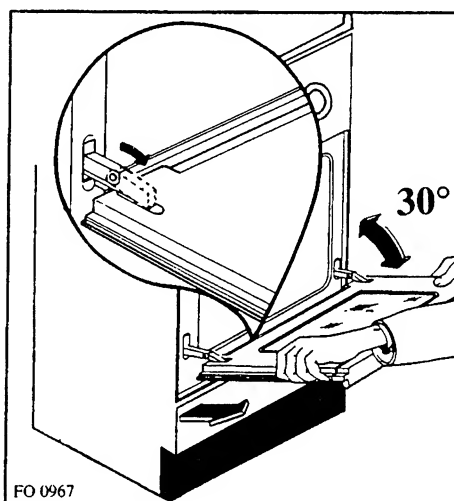


Fig. 6

To Replace The Door

1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot, so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged. Drop the door down so it is in the horizontal position.

Note

It is important when carrying out this operation that both hinges be located simultaneously.

4. Turn the bars.

The door can then be closed.

WHAT HAPPENS IF SOMETHING GOES WRONG

If the appliance fails to operate

If the oven does not come on:

- Check that the hob cover is in the fully raised position.
- Check that it is connected to the electrical supply and that the socket switch is turned on.
- Check that the socket is supplying power -do this by plugging in another appliance that is known to be working properly.
- Check that the fuse in the plug is intact.
- If the hob area does not work, check that you are pressing the ignition button prior to turning the correct control knob.
- Check that you have manually reset the gas supply.

IF YOU SUSPECT A GAS LEAK, TURN ALL CONTROLS TO THEIR "OFF" POSITIONS, AND TURN THE MAINS GAS SUPPLY OFF IMMEDIATELY.

THEN CONTACT YOUR GAS BOARD.

If, after all these checks, the oven still does not work, telephone for your local Zanussi Service Centre, listed in the telephone directory. It helps to jot down the name and address and telephone number in the space below.

IN-GUARANTEE CUSTOMERS* SHOULD ENSURE THAT THE ABOVE CHECKS HAVE BEEN MADE AS THE ENGINEER WILL MAKE A CHARGE IF THE FAULT IS NOT A MECHANICAL OR ELECTRICAL BREAKDOWN.

*** Please note that proof of purchase is required for any in-guarantee service calls.**

PEACE OF MIND FOR TWELVE MONTHS

GUARANTEE CONDITIONS

We, Zanussi, undertake that if within 12 months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and uses only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has been serviced, maintained and repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Zanussi representative or authorised agent.
- Any appliance or defective part replaced shall become our property.

This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30am and 5.30pm Mon-Fri. Visits may be available outside these hours in which case a charge will be made.

EXCLUSIONS

The guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs, removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those subject to rental agreements.
- Products of Zanussi manufacture which are not marketed by Zanussi.
- EU countries: The standard guarantee is applicable to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi Company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.

Do not use this cooker for commercial purposes, it is made for domestic use only.